

often pays well. We have had 40 and 50 cents a 12-quart basket through a good part of the Astrachan season, which lasts with us about three weeks, by carefully selecting stock of uniform size and high color, and so securing a high class custom.

When, however, the crop is large, as it is this season, no fancy packing can prevent our home markets from being overstocked and prices going very low for early apples. Here is just where iced cars and cold storage on steamers meet our case. For some years we have boxed the main crop of our Astrachans and exported them to Great Britain. We do not say we have done well with every shipment, but on the average our net returns have been quite above the prices obtainable in Ontario; indeed, we might say they were always better providing the storage was perfect from start to finish.

A new market is now opening for early apples, which may be much better than Great Britain, namely our great Northwest. With first class refrigerator cars, such as those built by Mr. Hanrahan for the Ontario Department of Agriculture, we hope to put our whole crop of perhaps 2,000 bushels down in Winnipeg in perfect condition this month. Of course there are few fruit growers who can make up car lots from their private orchards as the writer can, who has over 100 trees in full bearing

now about 25 years planted; but in almost every section an association of growers can, by cooperation, make up car lots of early apples, and so get the full benefit of the opportunities now opening. The Alexander is a fine showy apple, closely following Duchess, and we have found it very desirable as a fancy apple for export in cold storage. These and all tender apples should be packed in the bushel box if intended either for Great Britain or for the Northwest.

The Astrachan has been mentioned in particular because of our large experience with that variety, but of the two summer apples the Duchess certainly has the advantage both in appearance and in shipping qualities. It must be gathered promptly, as it colors, however, else the whole crop will be on the ground and so bruised as to be unsaleable.

The Transparent would not deserve mention to Southern Ontario growers along with the two varieties named above, only that it can be put on the market sooner and thus prolong the season. The old Early Harvest is a far better flavored apple, and once was a most profitable early apple, coming in rather in advance of the Astrachan, but we have discarded it on account of its being so very subject to the fungus spot.—W.

Thinning Peach Trees

J. G. DUKE, RUTHVEN, ONT.

IT is best to thin young peach trees which are over loaded, by hand, leaving the fruit ten inches to one foot apart on the branches.

On old trees it is sometimes well to "dehorn," that is, to cut back heavily into the old wood. I have grown the finest kind of Albridges, Wagners and Alexandrias on old trees, by doing this, and those trees that once were too high have well shaped heads, so low that the fruit can be picked from the ground without a ladder.

"I expect to use a few boxes this year for some of my fancy stock. Barrels are so much higher in price than the boxes, I will probably give the boxes a good trial. Three boxes hold about the same as one barrel, and only cost 35 cents, compared with 45 cents for the barrel. There is also a slight difference in freight charges in favor of the boxes."—(W. H. Dempsey, Trenton.

Where the ground is infested with fire-worms there is nothing better than a good coat of ordinary soot from soft coal. J. H. Neal, Ingersoll, Ont.